



Cork & Catch

FRESH • LOCAL • FLAVOR

Lunch 11AM-4PM

Inquire about Cork & Catch Catering
Private Restaurant Events
Office Lunch Deliveries

AFTERNOON SPECIALTIES

Includes choice of two items:

Cup of Soup, House Salad, Rice, Roasted Red Potato Salad, French Fries, Coleslaw, Sliced Tomatoes

Bourbon Chicken

Chargrilled chicken, bourbon ginger glaze | 13

Vortex Tryst

Sautéed tofu, spinach, tomatoes, artichoke hearts, onions, black olives, balsamic reduction | 13

Ribeye Steak (12oz.)

Hand cut, chargrilled, cooked to your preferred taste | 20

Alaskan Salmon Brochettes

Chargrilled fresh wild salmon brochettes, bell peppers, onions | 14

PASTA

Florentine Pasta

Linguine, tomatoes, spinach, black olives, artichokes, garlic, olive oil, fresh grated parmesan | 11.5

Sautéed Chicken Marinara

Bowtie, sautéed chicken, house prepared marinara, red bell peppers, fresh grated parmesan | 14

Simply Shrimp Pesto

Linguine, sautéed shrimp, basil pesto cream sauce, fresh grated parmesan | 15

~ *Gluten free pasta*  1 ~

FISH, CHIPS N' SLAW

Hand dipped in house seasoning, deep-fried & accompanied by French Fries & Coleslaw
Served with house-made cilantro lime cocktail sauce & tartar sauce

Cod | 10

Shrimp | 11

Oysters | 12

Soup of the Day

Cup of Soup - 3 | Bowl of Soup - 5

 Indicates Gluten Free

 Indicates Cork Favorite

 Indicates Vegan Item

although we take every precaution, there is a possibility that your selection may come in contact with non-gluten free or other allergen food items

BURGERS, ETC...

Served with French Fries, Coleslaw, House Salad *or* Cup of Soup

All hamburgers are 100% Angus Beef Patties, served on a potato bun unless requested otherwise

Desert Bleu Burger *

Bleu cheese crumbles, caramelized onions, lettuce, tomatoes, red pesto aioli | 11

Canyon Burger *

Cilantro lime corn salsa, manchego cheese, tortilla strips, lettuce, tomato, tequila poblano aioli | 11

☪ The Motherlode *

Smoked bacon, frizzled onions, fried jalapenos, cheddar cheese, prickly pear BBQ sauce | 12

The Original Hamburger *

Lettuce, tomato, onion, pickles, 1000 island | 10

☪ Sicilian Patty Melt *

Focaccia, garlic cheese spread, house prepared marinara, sautéed peppers, onions | 11

Hickory Chicken

Grilled chicken breast, hickory smoked bacon, swiss cheese, tomato, lettuce, prickly pear BBQ sauce | 10

Santa Barbara Portobello Burger

Chargrilled portobello mushroom, toasted roll, caramelized onions, roasted red bell peppers, | 10
manchego cheese, red pesto aioli

Del Mar Calamari

Hand battered & deep fried calamari, focaccia, parmesan, lettuce, tomato, lemon caper aioli | 12

☪ The Neptune

Hand battered & deep fried cod, spicy slaw, tomato, house made tartar sauce | 10.5

~ *cheese* : cheddar, pepper jack, swiss, manchego : .75 ~

~ gluten free bun  1 ~

FROM THE DELI

Served with French Fries, Coleslaw, House Salad *or* Cup of Soup

Deli sandwiches served as classic 1/2 pounders

☪ The New Yorker

Pastrami dipped in au jus, french roll, pickles, mustard | 12

The Dip

Shaved beef, french roll, manchego cheese, caramelized onions, house au jus for dipping | 11

The Rogue Turkey

Oven baked turkey, focaccia, spinach, roasted red peppers, lettuce, swiss cheese, garlic aioli | 11

we prefer to limit separate checks | split plate charge \$3

20% gratuity will be added to parties of 8 or more | cork & catch reserves the right to refuse service to anyone

* we are required by the health department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

SALADS

Served with your choice of dressing, proudly made in house and gluten free

Chopped & Loaded

Chargrilled chicken, field greens, tomatoes, carrots, olives, cucumbers, radishes, cheddar cheese, | 11
house croutons

☪ Asian Chopped Chicken Salad ^{GF}

Chargrilled chicken, spinach, edamame, carrots, tortilla strips, mango, cilantro, black sesame seeds, | 11
peanut ginger vinaigrette

☪ Caprese Salad ^{GF}

Mozzarella, spinach, tomatoes, artichoke hearts, shaved ham, cucumber, black olives, pesto, | 12
balsamic reduction, sea salt

Santa Fe Steak Salad ^{GF}

Charbroiled sliced sirloin steak, field greens, cilantro lime corn salsa, manchego cheese, sweet onions | 12
cucumber, tomato

Zentastic ^{GF} ★

Chargrilled portobello mushroom, carrots, grilled tomatoes, cucumbers, jicama, tortilla strips | 11

The Harvest Crunch ^{GF} ★

Kale, carrots, cucumber, mango, cranberries, edamame, jicama, pumpkin seeds, tangerine vinaigrette | 10

☪ Bourbon Street

Blackened filet of salmon, romaine, cucumber, tomatoes, house croutons, corn, sweet onions, mango | 13

☪ Golden Temple ^{GF}

Battered & deep fried shrimp seasoned in our sweet chili sauce, spinach, jicama, carrots, cucumber, | 12
mandarin oranges, cashews

Market Salad ^{GF}

Field greens, tomatoes, carrots, cucumbers, black olives | 5

Soup & Market Salad

Bowl of house-made soup, market salad | 9

~ *house-made dressings* : bleu cheese, creamy cilantro, ranch, tangerine vinaigrette ★ fig balsamic ★ ~

~ extra side of dressing .75 ~

ALL WRAPPED UP

Served with French Fries, Coleslaw, House Salad *or* Cup of Soup

All ingredients are neatly tucked into our spinach tortilla

Green Goddess Wrap ★

Spinach, cucumbers, tomatoes, jicama, carrots, onions, cheddar cheese, lemon vinaigrette | 9

Bangkok Wrap

Choice of deep fried Shrimp *or* Cod tossed in our sweet chili sauce, spinach, jicama, tomato, | 12 / 11
onion, pineapple cream cheese, black sesame seeds

“TBLT”

Oven baked turkey, hickory smoked bacon, lettuce, tomatoes, onion, cream cheese, house-made ranch | 10